

WEST

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L7: Entry 37 of 46

File: DWPI

Jun 28, 1986

DERWENT-ACC-NO: 1986-208940

DERWENT-WEEK: 198632

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TITLE: Raw meat colour development method - using atmos. contg. carbon mon:oxide
and opt. inert gas

PATENT-ASSIGNEE:

ASSIGNEE

CODE

IIMURA T

IIMUI

PRIORITY-DATA: 1984JP-0265637 (December 17, 1984)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

JP 61141863 A

June 28, 1986

003

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

JP61141863A

December 17, 1984

1984JP-0265637

INT-CL (IPC): A23L 1/31

ABSTRACTED-PUB-NO: JP61141863A

BASIC-ABSTRACT:

The method includes standing raw edible meat such as animal meat, fowl meat, etc.
in atmosphere consisting of carbon monoxide gas and if necessary, inert gas for
bonding carbon monoxide to the haem-pigmen t in raw meat.

USE/ADVANTAGE - Haem-pigment is bound to the carbon monoxide and is coloured
vividly. By using inactive gas together with carbon monoxide gas anti-oxidising
effect can be given and successive anti-oxidis ing process can be omitted.

CHOSEN-DRAWING: Dwg.0/1

TITLE-TERMS: RAW MEAT COLOUR DEVELOP METHOD ATMOSPHERE CONTAIN CARBON MONO OXIDE
OPTION INERT GAS

DERWENT-CLASS: D12

CPI-CODES: D02-A03;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1986-089974

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L7: Entry 19 of 46

File: DWPI

Feb 15, 2001

DERWENT-ACC-NO: 2001-487331

DERWENT-WEEK: 200153

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TITLE: Color changing method of red-colored fish

INVENTOR: HONG, S R

PATENT-ASSIGNEE:

ASSIGNEE

CODE

HONG S R

HONGI

PRIORITY-DATA: 1999KR-0030423 (July 26, 1999)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

KR 2001011179 A

February 15, 2001

000

A23B004/16

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

KR2001011179A

July 26, 1999

1999KR-0030423

INT-CL (IPC): A23B 4/16

ABSTRACTED-PUB-NO: KR2001011179A

BASIC-ABSTRACT:

NOVELTY - A color changing method of a red-colored fish is provided to change the color from red to dark pink by cool-storage in a container filled with ethyl alcohol, carbon monoxide and carbon dioxide.

DETAILED DESCRIPTION - A color changing method of a red-colored fish is performed by sealing a red-colored fish in a container filled with more than one gas selected from ethyl alcohol, carbon monoxide and carbon dioxide, and by observing the color change of the fish with the passage of time. The red-colored fish like tuna is sealed with 30-50 vol.% of air based on the volume of the fish and 0.1-0.4 wt.% of filling gases based on the weight of the fish. The fish filled with gases is stored in a refrigerating room at 0-6deg.C and turned over every 6-9 hours. The filling gases are ethyl alcohol with degree of purity being 95%, carbon monoxide with degree of purity being 99% and carbon dioxide with degree of purity being 99.95%. The dark pink color of the tuna is unchanged at -18deg.C for 6 months.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: CHANGE METHOD RED FISH

DERWENT-CLASS: D13

CPI-CODES: D03-H01E;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C2001-146142

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L7: Entry 11 of 46

File: JPAB

Jun 28, 1986

PUB-NO: JP361141863A
DOCUMENT-IDENTIFIER: JP 61141863 A
TITLE: COLOR-DEVELOPING RREATMENT OF RAW MEAT

PUBN-DATE: June 28, 1986

INVENTOR-INFORMATION:

NAME

COUNTRY

IIMURA, TOKO

ISHII, TSUTOMU

KONISHI, KUNIHARU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

IIMURA TOKO

ISHII TSUTOMU

KONISHI KUNIHARU

APPL-NO: JP59265637

APPL-DATE: December 17, 1984

US-CL-CURRENT: 426/641; 426/644

INT-CL (IPC): A23L 1/31; A23L 1/325

ABSTRACT:

PURPOSE: To prevent the discoloration of raw meat of animal and fish, and to keep stable scarlet color of the meat, by keeping the meat in a carbon monoxide gas atmosphere, thereby bonding the heme pigment in the meat with carbon monoxide.

CONSTITUTION: Raw edible meat of animal, fish, shellfish, etc., is maintained in an atmosphere of carbon monoxide gas or its mixture with an inert gas to bond the heme pigment in the raw meat with carbon monoxide.

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